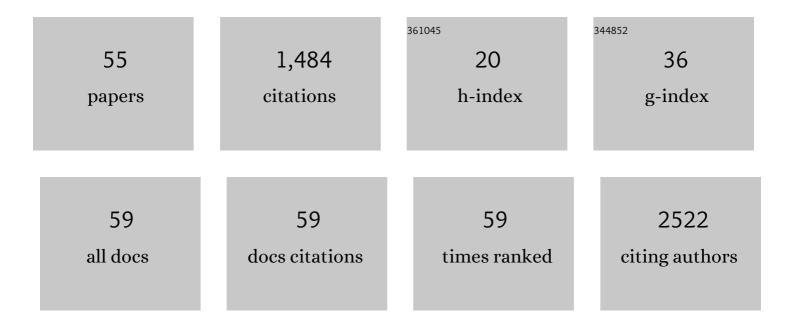
MarÃ-a D Ruiz-LÃ³pez

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1688075/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Changes in Dietary Behaviours during the COVID-19 Outbreak Confinement in the Spanish COVIDiet Study. Nutrients, 2020, 12, 1730.	1.7	387
2	Nutritional risk in institutionalized older women determined by the Mini Nutritional Assessment test: what are the main factors?. Nutrition, 2003, 19, 767-771.	1.1	85
3	Impact of COVID-19 confinement on eating behaviours across 16 European countries: The COVIDiet cross-national study. Food Quality and Preference, 2021, 93, 104231.	2.3	54
4	<i>Lactobacillus fermentum</i> CECT 5716 Reduces <i>Staphylococcus</i> Load in the Breastmilk of Lactating Mothers Suffering Breast Pain: A Randomized Controlled Trial. Breastfeeding Medicine, 2015, 10, 425-432.	0.8	49
5	Effect of a Mediterranean Diet Intervention on Dietary Glycemic Load and Dietary Glycemic Index: The PREDIMED Study. Journal of Nutrition and Metabolism, 2014, 2014, 1-10.	0.7	46
6	Cooking at Home and Adherence to the Mediterranean Diet During the COVID-19 Confinement: The Experience From the Croatian COVIDiet Study. Frontiers in Nutrition, 2021, 8, 617721.	1.6	43
7	Levels of Se, Zn, Mg and Ca in commercial goat and cow milk fermented products: Relationship with their chemical composition and probiotic starter culture. Food Chemistry, 2011, 129, 1126-1131.	4.2	42
8	A Lactobacillus plantarum strain isolated from kefir protects against intestinal infection with Yersinia enterocolitica O9 and modulates immunity in mice. Research in Microbiology, 2015, 166, 626-632.	1.0	38
9	Serum copper concentration in HIV-infection patients and relationships with other biochemical indices. Science of the Total Environment, 1998, 217, 21-26.	3.9	30
10	High-performance liquid chromatographic determination of ochratoxin A and its 4R-4-hydroxy metabolite in human urine. Analyst, The, 1990, 115, 129.	1.7	28
11	Does Lactobacillus plantarum or ultrafiltration process improve Ca, Mg, Zn and P bioavailability from fermented goats' milk?. Food Chemistry, 2015, 187, 314-321.	4.2	28
12	The Probiotic Bacterial Strain Lactobacillus fermentum D3 Increases In Vitro the Bioavailability of Ca, P, and Zn in Fermented Goat Milk. Biological Trace Element Research, 2013, 151, 307-314.	1.9	26
13	Dietary Intake and Associated Factors in Long-Term Care Homes in Southeast Spain. Nutrients, 2019, 11, 266.	1.7	24
14	Energy Intake, Macronutrient Profile and Food Sources of Spanish Children Aged One to <10 Years—Results from the EsNuPI Study â€. Nutrients, 2020, 12, 893.	1.7	24
15	Lack of correlation between inÂvitro antibiosis and inÂvivo protection against enteropathogenic bacteria by probiotic lactobacilli. Research in Microbiology, 2014, 165, 14-20.	1.0	23
16	Glycemic Responses, Appetite Ratings and Gastrointestinal Hormone Responses of Most Common Breads Consumed in Spain. A Randomized Control Trial in Healthy Humans. Nutrients, 2015, 7, 4033-4053.	1.7	23
17	Diagnosis of Sarcopenia in Long-Term Care Homes for the Elderly: The Sensitivity and Specificity of Two Simplified Algorithms with Respect to the EWGSOP Consensus. Journal of Nutrition, Health and Aging, 2018, 22, 796-801.	1.5	22
18	Dietary and Lifestyle Patterns in the Spanish Pediatric Population (One to <10 Years Old): Design, Protocol, and Methodology of the EsNuPI Study. Nutrients, 2019, 11, 3050.	1.7	22

MarÃa D Ruiz-LÃ³pez

#	Article	IF	CITATIONS
19	Clustering of Dietary Patterns and Lifestyles Among Spanish Children in the EsNuPI Study â€. Nutrients, 2020, 12, 2536.	1.7	22
20	Serum concentration and dietary intake of Zn in healthy institutionalized elderly subjects. Science of the Total Environment, 1997, 205, 159-165.	3.9	21
21	Prevalence and Diagnosis of Sarcopenia in Residential Facilities: A Systematic Review. Advances in Nutrition, 2019, 10, 51-58.	2.9	21
22	The FINUT Healthy Lifestyles Guide: Beyond the Food Pyramid1–3. Advances in Nutrition, 2014, 5, 358S-367S.	2.9	20
23	Usual Dietary Intake, Nutritional Adequacy and Food Sources of Calcium, Phosphorus, Magnesium and Vitamin D of Spanish Children Aged One to <10 Years. Findings from the EsNuPI Study. Nutrients, 2020, 12, 1787.	1.7	20
24	Stability of α-tocopherol in virgin olive oil during microwave heating. LWT - Food Science and Technology, 1995, 28, 644-646.	2.5	19
25	An Enriched, Cereal-Based Bread Affects Appetite Ratings and Glycemic, Insulinemic, and Gastrointestinal Hormone Responses in Healthy Adults in a Randomized, Controlled Trial,. Journal of Nutrition, 2015, 145, 231-238.	1.3	19
26	InÂvitro evaluation of the fermentation properties and potential probiotic activity of Lactobacillus plantarum C4 in batch culture systems. LWT - Food Science and Technology, 2015, 60, 420-426.	2.5	19
27	Exploring Dietary Behavior Changes Due to the COVID-19 Confinement in Colombia: A National and Regional Survey Study. Frontiers in Nutrition, 2021, 8, 644800.	1.6	17
28	Ultrafiltration of skimmed goat milk increases its nutritional value by concentrating nonfat solids such as proteins, Ca, P, Mg, and Zn. Journal of Dairy Science, 2015, 98, 7628-7634.	1.4	16
29	Role of Functional Fortified Dairy Products in Cardiometabolic Health: A Systematic Review and Meta-analyses of Randomized Clinical Trials. Advances in Nutrition, 2019, 10, S251-S271.	2.9	16
30	Nutritional status in chronically-ill elderly patients. Is it related to quality of life?. Journal of Nutrition, Health and Aging, 2014, 18, 192-197.	1.5	15
31	Glycemic index, glycemic load and invasive breast cancer incidence in postmenopausal women: The PREDIMED study. European Journal of Cancer Prevention, 2016, 25, 524-532.	0.6	15
32	Comparative study by gas chromatography-mass spectrometry of methods for the extraction of sulfur compounds in Allium cepa L. Food Chemistry, 1992, 44, 305-308.	4.2	14
33	Desnutrición en pacientes hospitalizados: prevalencia e impacto económico. Medicina ClÃnica, 2004, 123, 201-206.	0.3	14
34	A High Dietary Glycemic Index Increases Total Mortality in a Mediterranean Population at High Cardiovascular Risk. PLoS ONE, 2014, 9, e107968.	1.1	13
35	Modification of appetite by bread consumption: A systematic review of randomized controlled trials. Critical Reviews in Food Science and Nutrition, 2017, 57, 3035-3050.	5.4	13
36	Determination of SCNâ^' in Vegetables by Gas Chromatography in Relation to Endemic Goiter. Journal of Analytical Toxicology, 1988, 12, 307-309.	1.7	12

MarÃa D Ruiz-LÃ³pez

#	Article	IF	CITATIONS
37	Menus offered in long-term care homes: quality of meal service and nutritional analysis. Nutricion Hospitalaria, 2017, 34, 584.	0.2	11
38	Serum concentration and dietary intake of Mg and Ca in institutionalized elderly people. Science of the Total Environment, 1997, 203, 245-251.	3.9	10
39	Influence of milk ultrafiltration on Ca, Mg, Zn and P levels in fermented goats' milk. Small Ruminant Research, 2015, 124, 95-100.	0.6	10
40	Dietary glycaemic index and glycaemic load in a rural elderly population (60–74Âyears of age) and their relationship with cardiovascular risk factors. European Journal of Nutrition, 2015, 54, 523-534.	1.8	10
41	Study of the effect of different fermenting microorganisms on the Se, Cu, Cr, and Mn contents in fermented goat and cow milks. Food Chemistry, 2015, 188, 234-239.	4.2	9
42	Dietary Intake, Nutritional Adequacy and Food Sources of Total Fat and Fatty Acids, and Relationships with Personal and Family Factors in Spanish Children Aged One to <10 Years: Results of the EsNuPI Study. Nutrients, 2020, 12, 2467.	1.7	8
43	Association between dietary factors and brown adipose tissue volume/18F-FDG uptake in young adults. Clinical Nutrition, 2021, 40, 1997-2008.	2.3	8
44	Nutritional Status of Vitamin A and E in Institutionalized Elderly People in Granada (Spain) Journal of Nutritional Science and Vitaminology, 1996, 42, 397-405.	0.2	7
45	Serum copper in institutionalized elderly subjects: relations with dietary intake of energy, specific nutrients and haematological parameters. Science of the Total Environment, 1997, 201, 31-38.	3.9	7
46	Body composition in institutionalized elderly people in Granada (Spain). Relation with other nutritional parameters. International Journal of Food Sciences and Nutrition, 1998, 49, 237-241.	1.3	7
47	Dietary Intake, Nutritional Adequacy, and Food Sources of Protein and Relationships with Personal and Family Factors in Spanish Children Aged One to <10 Years: Findings of the EsNuPI Study. Nutrients, 2021, 13, 1062.	1.7	7
48	A Mineralization Procedure for Determining Magnesium in Milk. LWT - Food Science and Technology, 2000, 33, 397-400.	2.5	6
49	Glycemic index, glycemic load, and metabolic syndrome in Mexican adolescents: a cross-sectional study from the NHNS-2012. BMC Nutrition, 2017, 3, 44.	0.6	5
50	Carbohydrates, Starch, Total Sugar, Fiber Intakes and Food Sources in Spanish Children Aged One to <10 Years—Results from the EsNuPI Study. Nutrients, 2020, 12, 3171.	1.7	5
51	Anthropometric Measurements and Cognitive Impairment Rather Than Nutrition Status Are Associated With Sarcopenia in Longâ€Term Care Residents. Nutrition in Clinical Practice, 2020, 35, 642-648.	1.1	4
52	Dietary Intake of Individual (Intrinsic and Added) Sugars and Food Sources from Spanish Children Aged One to <10 Years—Results from the EsNuPI Study. Nutrients, 2022, 14, 1667.	1.7	4
53	Determination of total solids in dairy products using the microwave-oven method. International Journal of Food Science and Technology, 2007, 30, 307-310.	1.3	2
54	Study of Food Intake and Physical Activity Patterns in the Working Population of the Uruguayan State Electrical Company (UTE): Design, Protocol and Methodology. Nutrients, 2021, 13, 3545.	1.7	1

#	Article	IF	CITATIONS
55	INTENTIONAL ERRORS AND GAME-BASED PLATFORMS AS MECHANISMS TO IMPROVE LEARNING AMONG UNIVERSITY STUDENTS: A PILOT STUDY CARRIED OUT IN THE DEGREE IN NUTRITION. EDULEARN Proceedings, 2022, , .	0.0	0